

Claims

1. An improved process for the stabilization of 2-acetyl-1-pyrroline, a basmati aroma producing principle, the said process comprising steps of:
 - a) dissolving a binder in water containing few drops of an emulsifier,
 - b) adding an ethanol solution of 2-acetyl-1-pyrroline to step (a) solution,
 - c) homogenizing step (b) solution for a time period of 3 to 5 minutes, and
 - d) drying the homogenized solution of step (c) to obtain the stabilized flavor 2-acetyl-1-pyrroline in a dispersible dry powder form.
2. The process of claim 1, wherein in step (a), the binder used is from a vegetable source.
- 10 3. The process of claim 2, wherein the binder used is selected from a group consisting of gum acacia, starch or mixtures thereof.
4. The process of claim 1, wherein the ratio of 2-acetyl-1-pyrroline and the binder used is in the ratio of 0.1 to 1.0: 2000.
- 15 5. The process of claim 1, wherein in step (a), the emulsifier used is selected from a group consisting of Tween 80, Tween 60 and more preferably Tween 60.
6. The process of claim 1, wherein 2- acetyl-1-pyrroline used is prepared by adopting known methods.
7. A process of claim 1, wherein in step (d) the drying is performed by vacuum shelf drying or spray drying.
- 20 8. A process of claim 7, wherein vacuum shelf drying is performed at reduced pressure of 24" and at a temperature in the range of 30° - 60° C.
9. A process of claim 7, wherein spray drying is carried by using a feed rate of 80 ml/min. with an inlet air temperature of 140° C and outlet temperature of 80° C.
10. A process of claim 1, wherein the stabilized flavor obtained is used for flavouring rice
- 25 and related products.